

Evening Taster Menu

A Delicious 7 Course Menu with optional wine flight

To be taken by the whole table, last seating 7pm

Hors d'œuvre and Amuse Bouche

Butternut squash and roasted garlic potato cake, smoked paprika crème fraîche, sage oil
Vidal Sauvignon Blanc, Marlborough, New Zealand (125 ml glass per person)

Briased Tavern Tasty pork cheek, pickled carrot, ginger, carrot purée, natural yogurt dressing
Nederburg The Manor Shiraz, Western Cape, South Africa (125 ml glass per person)

Pan seared Western Isle scallops, pea cream, candied tomatoes,
crispy pancetta, apple cider dressing
Berri Estates Unoaked Chardonnay, South Eastern Australia (125 ml glass per person)

Swannington Farm to Fork 28 day aged fillet beef, beef fat fondant potato, roasted squash,
Spring green cabbage, Norfolk ale and onion purée, madeira jus
Lunaris by Callia Malbec, San Juan, Argentina (125 ml glass per person)

Coconut parfait, white rum and vanilla mascarpone, madeira sponge, caramelised pineapple

Dark chocolate and hazelnut mousse, puff pastry, salted caramel, praline, milk ice cream
Château Doisy Daëne, Sauternes, France (75ml glass per person)

Norfolk and British Artisan cheese, celery, grapes & Norfolk Chutney
Taylor's Late Bottled Vintage Port

La cafetière, cappuccino, latte or espresso coffee and petits fours

£65.00 per person

£95.00 per person including wine flight

For guests who are staying with us on a dinner inclusive rate

£25.00 per person supplement or £55.00 per person including wine

Allergens

Some dishes may contain nuts and other allergens

When placing your order, please make our team aware if you have any dietary requirements

Head Chef Team Scott Elden and Lawrence Gurney